

# THE SPICE IS RIGHT™

## BOMBAY POTATO

Succulent potatoes cooked in traditional spices creating a truly mouth watering experience.

What additional ingredients are required?

1. Two medium size potatoes
2. Two onions
3. Coriander

Recipe to cook this curry for two people.

Suitable for Vegetarians and Gluten Free.

Please Visit [www.thespiceisright.co.uk](http://www.thespiceisright.co.uk)



Step 1

Blend or finely chop 2 onions, then fry in 3-4 table spoons of olive oil for approximately 7 minutes until the onions go soft. If they start to stick add a little water.



Step 2

Add 1 table spoon of the 'Bombay Potato Spice' to the onions.



Step 3

Fry for a further 2 minutes. \*\*optional -you can add 2 cloves of chopped garlic and a little ginger at this point.



Step 4

Now add two peeled and cubed potatoes to the pan, and cook on full heat for approximately 5 minutes. If the potatoes start to stick add a little water. Basically you want to fry the potatoes, and listen to the sizzle!



Step 5

Now add 1 cup of water and bring to boil.



Step 6

Add 1 tea spoon of 'Garnish spice', turn down heat and simmer for 20 minutes.

Finally add salt to taste sprinkle with fresh coriander and serve hot! You have just cooked the "Best Curry You Can".